



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 7 March 2022
DAY MONTH YEAR

Requested by: Rhett Gutierrez/ Constituent Advocate
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

10

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

480

How many people formally counted in this facility describe themselves as the following gender?

Female: 36

Male: 444

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="11"/>	<input type="text" value="925"/>
ICE Detainees:	<input type="text" value="10"/>	<input type="text" value="710"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="1"/>	<input type="text" value="220"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information was made on March 1, 2022. All figures are current as of March 3, 2022.

KITCHEN DOCUMENTS

Opening/Closing Checklists and menus provided, see attached documents.

MEDICAL

Johnny Choate, Facility Administrator, provides the following update on medical staffing. Information is current as of March 3, 2022.

- 1 Health Services Administrator
- 1 Medical Doctor
- 2 Physician Assistants
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Record Clerks
- 8 RN's
- 7 LPN's
- 2 Psychologists
- 1 Licensed Clinical Social Worker
- 1 X-Ray Technician
- 4 Tele-Psychiatrist

LAW LIBRARY

Logs are not attached as they contain personal identifying information. Logs show usage by dorm. Logs range from 3 to 25 visitors to the library at each opportunity.

Logs indicate that dorms that did not use the law library were either new intake dorms, on restriction, or detainees were offered access but declined.

Logs are current as of 2/26/22.

COVID-19 INFORMATION

The facility informed us there were zero new cases among ICE staff and one case among GEO staff.

They reported new cases among ICE detainees.

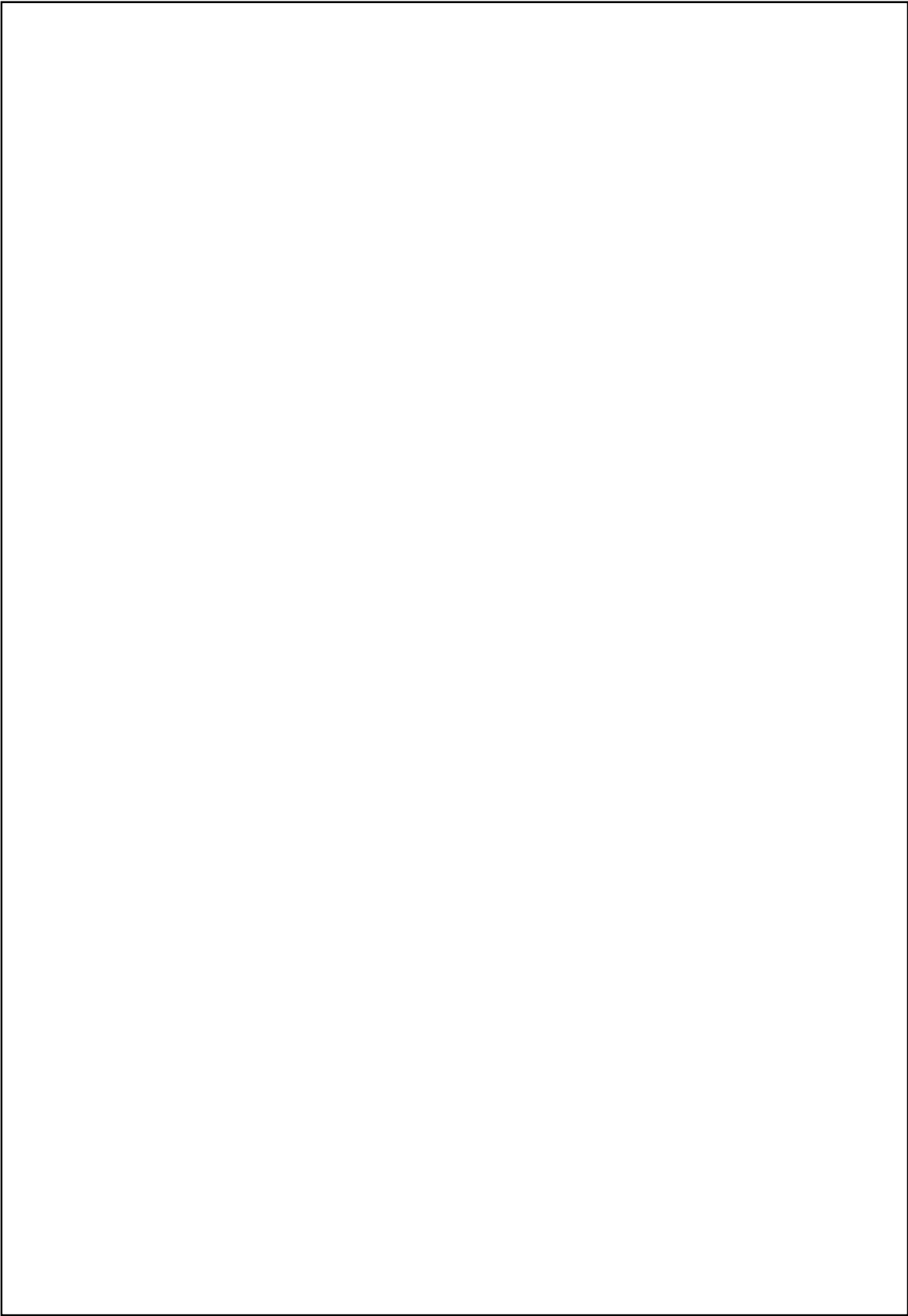
Official COVID-19 statistics for "ICE Detainees Under COVID Monitoring" provided via ICE.gov and are current as of 3/3/2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are accurate as of 3/3/2022.

ADDITIONAL INFORMATION

The GEO and ICE contract was renewed as an open-reconnect deal. It has been executed and implemented as of 10/16/2022.

The contract is in effect and services are being provided with a current Period of Performance of 10/16/2021 to 10/15/2022.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 4 WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY 2/21	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
TUESDAY 2/22	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
WEDNESDAY 2/23	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage
THURSDAY 2/24	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea
FRIDAY 2/25	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
SATURDAY 2/26	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
SUNDAY 2/27	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2-21-21

MONDAY

Time: 0315 AM Time: 1830 PM Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X	Back kitchen door left unlocked							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X	X		X								
Kitchen is in good general appearance			X		X	Doors are locked by Kitchen D/O every night. We are not leaving door unlocked							
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
PRODUCTION SHEET	Menu Items	Oat - meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	170	168	170	RT	RT	40	RT	RT	38	RT	RT	
	Menu Items	Ck Fajitas	rice	grill pepp	grill onion	torti	pinto beans	tea	cake	ckn	—	fruit	
Lunch	Temperatures	189	178	189	189	RT	198	RT	RT	189	—	RT	
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard	
Dinner	Temperatures	184.6	RT	175.8	40	40	40	RT	RT	RT	RT	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				154		185		—			
and chemical agent used in Final Rinse		Lunch				153		182		—			
		Dinner				150		187		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				117		119		200ppm			
		Lunch				117		119		200ppm			
		Dinner				115		120		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-11.4		37.9		38.8			
Record temperatures, Freezer and Walk-ins		PM				-11.7		37.6		39.7			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				69		69					
Record temperatures, Dry Storage Areas		PM				68		69					
Hot- Water Temps in sink		AM		PM									
		119		120									

Signature, Cook Supervisor (AM)

2-21-22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

2/22/22McGrew 2/21/22

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 033 2-22-22 **TUESDAY** Time: 0330 AM Time: 1800 PM Cycle 4

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	Good morning! Kitchen D/O									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			X	locked the back door before we leave.									
Kitchen is in good general appearance		X			X	Front kitchen door left unlocked and opened									
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	—	marg	sugar	coffee	milk	egg	Bran fks			
Breakfast	Temperatures	RT	190	RT	174	—	40	RT	RT	39	—	RT			
	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bread	fruit			
Lunch	Temperatures	200	180	165	RT	182	40	RT	170	40	RT	RT			
	Menu Items	Ckn spaghetti	pea/carrot	beans	salad	roll	dress-ing	marg	drink	cake	cheese	fruit			
Dinner	Temperatures	1855	1698	1738	40	RT	RT	38	RT	RT	40	RT			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		156		181		—							
		Lunch		157		183		—							
		Dinner		157		181		—							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		116		118		200ppm							
		Lunch		118		119		200ppm							
		Dinner		110		110		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-10.1		38.1		38.8							
Record temperatures, Freezer and Walk-ins		PM		-11.4 ✓		38.8		39.7							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		64		64									
Record temperatures, Dry Storage Areas		PM		68		68									
Hot- Water Temps in sink		AM		120											
		PM		120											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

2/24/22

Signature, Cook Supervisor (PM)

Khadka

2/22/2022



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FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/23/22 Wednesday

Time: 0310 AM Time: 1745 PM Cycle 4

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	2 pans beans left i									
Workers reported to work, no open sores,		X	X		X	Cooler after lunch									
fever, cough, shortness of breath, chills,		X	X		X										
no skin infection, and no diarrhea		X	X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fr			
Breakfast	Temperatures	175	181	171	RT	RT	38	RT	RT	35		RT			
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	gr tk			
Lunch	Temperatures	160	187	170	39	RT	RT	RT	38	31	RT	15			
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd	drink	brea d	jell y	PE			
Dinner	Temperatures	189	170	175	180	38	RT	RT	38	RT	RT	RT			
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications		Breakfast				153	181								
and chemical agent used in Final Rinse		Lunch				154	183								
		Dinner				154	185								
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast				123	123	200ppm							
		Lunch				123	123	200ppm							
		Dinner				122	123	200ppm							
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM				-6	38.5	38.3							
Record temperatures, Freezer and Walk-ins		PM				-9.5	38.1	39.1							
DRY		Temperature 45-80				Spice Room	Store Rm								
STORAGE															
Record temperatures Dry Storage Areas		AM				68	68								
Record temperatures, Dry Storage Areas		PM				68	68								
Hot- Water Temps in sink		AM		PM											
		123		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2/24/22 **THURSDAY** Time: 0700 AM Time: 1800 PM Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			X	NO Morning trustees							
Kitchen is in good general appearance		X			X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB	
Breakfast	Temperatures	184	176	RT	RT	14	38	RT	RT	39	RT	RT	
	Menu Items	fidelo	meat sause	gri beans	corn	salad	dress -ing	marg	roll	tea	che ese	fruit	
Lunch	Temperatures	194	194	170	170	38	RT	38	RT	RT	10	RT	
	Menu Items	tky bologn	beans	macr salad	lett	roll	onion	dress -ing	fruit	drin k	car rot	egg sala	
Dinner	Temperatures	33	188	33	33	RT	38	RT	38	RT	38	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				160		187		=			
and chemical agent used in Final Rinse		Lunch				160		184		=			
		Dinner				165		185		=			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		120		200ppm			
		Lunch				121		121		200ppm			
		Dinner				120		121		200 Rpm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-13		38.3		38.8			
Record temperatures, Freezer and Walk-ins		PM				-13.9		35.6		40.3			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				85		85					
Record temperatures, Dry Storage Areas		PM				60		60					
Hot- Water Temps in sink		AM		PM									
		120		111									

Sig...ature, Cook Supervisor (AM)

2-24-22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

2/25/22

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2-25-22

FRIDAY

Time: 0315 AM

Time: 1825 PM

Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X		No Am Trustees							
Kitchen is in good general appearance		X			X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit	
Breakfast	Temperatures	RT	184	RT	182	RT	40	RT	RT	35	RT	RT	
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg			
Lunch	Temperatures	140	188	187	RT	190	410	RT	1806	36.5			
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se	
Dinner	Temperatures	165.1	RT	1680	168	40	40	40	RT	RT	RT	40	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155		185		—			
		Lunch				155		183		—			
		Dinner				157		184		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm			
		Lunch				122		123		200ppm			
		Dinner				115		118		206ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-14.3		35.1		34.6			
Record temperatures, Freezer and Walk-ins		PM				-15.5		33.8		40.3			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				35		64					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		110		112									

Signature, Cook Supervisor (AM) 2-25-22

FOOD SERVICE MANAGER 2/28/22 DATE

Signature, Cook Supervisor (PM) 1/28/22
Reyad 2/25/2022



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2/26/22 SATURDAY Time: 4 AM Time: X PM 1803 Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausage	jelly	bis -cuit	marg	sugar	coffee P.c.	milk	che ese	PB	
Breakfast	Temperatures	192	186	168	RT	RT	40	RT	RT	37	36	RT	
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit	
Lunch	Temperatures	170	189	186	35	38	RT	RT	168	RT	—	RT	
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg	
Dinner	Temperatures	180	170	175	38	RT	RT	RT	RT	RT	38	38	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications		Breakfast				153	183	—					
and chemical agent used in Final Rinse		Lunch				155	183	—					
		Dinner				150	184	—					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				121	121	200ppm					
		Lunch				120	121	200ppm					
		Dinner				120	120	200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F					
Record temperatures, Freezer and Walk-ins		AM				-11.4	34.2	38.4					
Record temperatures, Freezer and Walk-ins		PM				-13.2	33.4	38.7					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE													
Record temperatures Dry Storage Areas		AM				64	65						
Record temperatures, Dry Storage Areas		PM				60	60						
Hot- Water Temps in sink		AM		PM									
		110		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2/27/22 **SUNDAY** Time: 0310 AM Time: 1800 PM Cycle **4**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk saug	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	RT	172	194	RT	185	RT	RT	RT	35	RT	RT	
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad	
Lunch	Temperatures	38	39	39	39	RT	40	RT	RT	RT	RT	39	
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se	
Dinner	Temperatures	174.3	168.9	155.1	RT	40	RT	RT	38	40	RT	40	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		182					
and chemical agent used in Final Rinse		Lunch				152		181					
		Dinner				153		185					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				127		127		200ppm			
		Lunch				125		125		200ppm			
		Dinner				120		125		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-10.6		37.6		38.7			
Record temperatures, Freezer and Walk-ins		PM				-11.1		35.8		38.1			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		123		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

3/1/22

Medical Staffing
03/01/2022

HSA	1
Medical Doctor	1
Physicians Assistants	2
Dentists	2
Dental Assistant	1
Medical Records Clerks	3
RN's	8
LPN's	7
Psychologist	2
LCSW	1
X-Ray Tech	1
Tele-Psychiatrist	4

JL
J. W. H. H.
3-1-22

GEO Aurora ICE
3130 N. Oakland St

2/28/2022
7:11:48 AM BCU

Temperature
°F

A-1	73.01
A-2	70.90
A-3	70.51
A-4	69.71
B-1	69.80
B-2	68.42
B-3	71.71
B-4	68.71
C-1	68.11
C-2	69.80
C-3	67.61
C-4	67.91
E-1	72.22
E-2	---
D-1	72.02
ISOLATION	68.62
PATIENT ROOM	69.71
INTAKE/RECEIVING	67.52
Tank Temp S-12	0.00
Present Value	
BOILER-3	138.62
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.49
Universal Input[13]	



Secure Services™

Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, February 28, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
2-28-22	South-A	unoccupied			
	South-B	71.3	104.2		
	South-C	71.7	104.1		
	South-D	71.5	104.2		
	South-E	71.3	104.1		
	South-F	68.4	104.1		
	South-G	69.7	104.2		
	South-L	73.2	104.1		
	South-M	72.7	104.2		
	South-N	unoccupied			
	South-X	unoccupied			
	South-Y	73.1	104.1		
	South-Z	68.4	104.1		
	South SMU	68.7	104.8		
	South SMU Shower 3				N/A
	MED ISO- Room 1	68.8	104.2	N/A	N/A
	MED ISO- Room 2	68.8	104.1	N/A	N/A
	MED ISO- Room 3	68.8	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Sean Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Monday, February 28, 2022
North Building
Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
2-28-22	A-1		104.3						
	A-2		104.1						
	A-3		104.2						
	A-4		104.2						
	B-1		104.2						
	B-2		104.3						
	B-3		104.4						
	B-4		104.3						
	C-1		104.4						
	C-2		104.3						
	C-3		104.5						
	C-4		104.4						
	D-1		104.2				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.2						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:

Sean Nyman

SIGN:

[Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	104.4	104.4	104.4	104.5	104.4	104.4	104.5	104.4
Water:	69.7	69.8	70.1	68.9	71.1	69.7	69.8	

Temperature Taken with a Fluke Mod 52 Digital Thermometer